

SMALL PLATES

HOT PLATE SHRIMP Tiger shrimps fried in olive oil with garlic seasoning (6 pcs.)	38
CHICKEN 65 A popular street food from Chennai. Spice, deep fried chicken	27
OKRA FRIES (W) (V) Crispy lady's fingers <small>*Please check availability with your waiter</small>	23
PADRON (W) (V) Padron peppers grilled in a Tandoor oven <small>*Please check availability with your waiter.</small>	29
MASALA's PURI (W) Crispy balls of chick-pea and coriander, sprinkled with tamarind sauce (4 pcs.) <small>*cold served dish</small>	21
CHILI CHICKEN (T)* Our version of Indo-Chinese street food. Chicken baked in dough, stewed in soy sauce with chilli, peppers and onions <small>*Dish, which preparation requires time</small>	28
CHILI MUSHROOM (T) (W) (V) Sautéed mushrooms in a savory soy sauce with chili, peppers, and onions <small>*Dish, which preparation requires time</small>	27
CHEESE BALLS (W) Crispy paneer cheese balls served with a tangy chutney (4 pcs.)	22
SAMOSA (W) (V) Crispy vegetable dumplings with chutney (2 pcs.)	24
MOMOS Tibetan dumplings with meat filling with chutney (4 pcs.)	24
PAPAD (GF) (W) (V) Thin and crispy naan made from chickpeas served with chutney (4 pcs.)	10
<small>Preparation of some of the dishes requires more time. We ask you for patience, so you are guaranteed to always receive a fresh and delicious meal.</small>	
BIRYANI	
BIRYANI (GF) (T) Slow-cooked aromatic basmati rice with a medley of vegetables, fresh ginger, and fragrant cardamom, served with a side of refreshing yogurt raita Sides to choose from: Paneer cheese and seasonal vegetables (W) Chicken Lamb (H)	44 47 54

Masala Restaurant

Masala arose from a passion for good food and the love of time spent with friends. We enjoy the pleasure of good food together. Dishes are prepared for sharing and tasting together. We recommend trying curries and grilled dishes with rice and flatbreads - the dish prepared this way is complete.

In Masala, truly Indian dishes are prepared by native chefs just in front of you. The open kitchen is the heart of this place. Traditional flatbreads, meat grilled in a charcoal oven and our home made cheese is our speciality. We invite you to the table.

CURRY'S

Our cooks will prepare the curry's according to you taste. You can choose from mild, spicy, and Indian spicy

BUTTER CURRY A delicate tomato-cream sauce Chicken Paneer (W) (GF)	42 42
JALFREZI CURRY Aromatic sauce pepper-tomato with coconut milk Chicken Paneer (W) (GF)	42 42
MANGO CURRY A delicately creamy mango curry with a hint of spice, perfect for a burst of tropical flavor Chicken Paneer (W)	42 42
PALAK CURRY Fragrant, spinach curry witch cream Paneer (W) Lamb (H)	42 53

PANEER DHANIA ADRAKI (W) (GF) Paneer cheese in tomato-onion sauce with cashew nuts, fresh coriander, garlic and ginger	42
DAL TARKA (GF) (W) (V) The classic! Indian lentil dal with ginger, garlic and tomatoes	41

METHI (GF) Chicken in delicately creamy cashew nuts sauce	42
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TIKKA MASALA (GF) The classic! Chicken with onions and spices in spicy tomato sauce	42
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LAMB DO PYAAZ (GF) (H) Juicy lamb with onions and spices in tomato-garlic sauce	53
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VINDALOO (GF) (H) Lamb in a very spicy sauce with ginger and hot chilli pepper	53
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MALAI SEEKH (H) Tender lamb cooked in a rich and aromatic pepper sauce with cashew nuts	53
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GARLIC PRAWNS Shrimps cooked in a flavorful, garlicky curry sauce, enhanced with aromatic spices and cashew nuts for added texture	53
PRAWN CURRY (GF) (T) Shrimps in slightly spicy sauce pepper-tomato with coconut milk	53

TANDOORI GRILL

It all starts with marinades. Properly seasoned meat goes to an open tandoor oven, fired with charcoal in which the temperature reaches nearly 500°C.

This process ensures that the dishes have a distinctive taste, aroma, and perfectly balanced spices.

These are the only such ovens in Poland.

GRILL TIKKA CHARGHA New recipe! Boneless chicken thighs in a yogurt marinade with pickles, ginger, a pinch of red chili and masala (6 pcs.)	40
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PEPPER CHICKEN (T) Tender pieces of boneless chicken marinated overnight with cashew nuts, black pepper from Kerala, and masala spices (6 pcs.)	45
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TANDOORI WINGS Grilled wings (6 pcs.)	44
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TANDOORI DRUMSTICKS (GF) Grilled chicken drumsticks in a sweet vinaigrette marinade not yogurt. Laced with ginger, turmeric and garlic (4 pcs.)	44
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PANEER TIKKA (GF) (W) Delicate paneer cheese grilled in Tandoor. Such simplicity.	36
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SIZZLER Sizzling platter of meats, lamb kebab (H), and boneless chicken thighs with a mini mango salad and chutney	45
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NAAN

All breads are made by hand and baked in the oven upon each order.

Traditional	11
Butter	12
Garlic	13
With rosemary	15
With coriander	15
Onion	15
Buckwheat flour (GF) (V)	15
Tandoori roti (V) made from whole grain flour	12

EXTRAS

BASMATI RICE	13
JASMINE RICE	14
PULAO Basmati rice with green peas, ghee butter and turmeric	15

FRENCH FRIES	15
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RAITA YOGURT SAUCE	10
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INDIAN CHUTNEY Choice of: mint, tomato, mango, super spicy, garlic, tamarind and coctail	5
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PIKLES Vegetables and fruits in spicy marinade	9
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INDIAN SALAD Sliced: cucubmer, tomatoes, onion and green chilli	12
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MANGO SALAD Indian coleslaw with mango dressing	12
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(V)	Vegan dish
(W)	Vegetarian dish
(GF)	Gluten-free dish
(T)	Dishes, which preparation requires time
(H)	Halal

CHEF SPECIALS

GRILL COMBO A composition of dishes from the tandoor oven:	136
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Tandoori Drumsticks
Tandoori Wings
Grill Tikka Chargha
Seekh Kebab
Mango salad
Indian chutneys: mint, tomato and spicy
Naan bread choice of traditional, garlic or butter

CURRY COMBO Selection of dishes for 2 people:	138
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Grill Tikka Chargha
Momos
Mango salad
Indian chutneys: tomato, mint
Curry: Chicken Tikka Masala or Butter Chicken
Basmati rice
Naan bread choice of traditional, garlic or butter

VEGE COMBO Selection of dishes for 2 people:	138
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Cheese Balls
Pani Puri
Samosa
Papad
Mango salad
Curry: Paneer Dhania Adraki or Jalfrezi Curry Paneer
Basmati rice
Naan bread choice of traditional, garlic or butter

DESSERTS

MASALA MANGO SPECIAL Fluffy mango cream with ice cream	14/24
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KULFI Traditional Indian pistachio ice cream with rose water and cardamon	16/26
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GULAB JAMUN Warm gulab jamun and chilled ice cream	24
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A MEAL FOR A MEAL

A portion of every meal you eat at Masala is donated to children in India at Devamber Gurukul in the Himalayas.

DRINKS



INDIAN'S SPECIAL

LASSI	16
Indian mango flavoured yogurt drink	
TURMERIC SHOT	12
turmeric, ginger, honey and lemon	
MASALA CHAI (T)	12
Traditional Indian tea with milk, fresh ginger and cardamom	
*Preparation of chai requires time	

HOUSE LEMONADE

LEMON	
TURMERIC WITH GINGER	
MANGO-MINT	
0,25 l	16
1 l	28
* Ask the staff about the summer refreshing flavours of homemade lemonads	

COLD DRINKS

Coca-Cola Zero	
Coca-Cola	
Fanta	
Sprite	
Tonic	
0,25 l	9
0,5 l	15
1 l	25
MINERAL WATER	
carbonated / still	
0,3 l	8
0,7 l	13
1 l with mint and lemon	18

JUICES

Orange, grapefruit (fresh pressed)	19
Orange with mango	20
Pressed apple juice	15
Oriental juice	
0,25 l	13
0,5 l	22
1 l	32
*Please check availability with your waiter	

TEA

SEASONAL TEA	18
TEA SELECTION	15
LOOSE TEA	15
Assam loose tea from India.	
GINGER INFUSION	21
Ginger, fresh mint, lemon and honey	

COFFEE

Espresso	8 / 12
Americano	12 / 14
Cappuccino	16
Latte macchiato	16
Flat white	16
Espresso Tonic	18
Golden Latte	16
Coffee additives:	4
Plant milk or lactose free milk	

MASALA LUNCH

We serve lunches only in the restaurant Monday to Friday 12:00-15:00

NON VEG	45
Dal	
Chicken grilled in tandoor	
Curry	
Basmati rice	
Mango salad	
Naan bread of your choice: traditional, buttery or garlic	
Additions to the set:	
Chicken serving	8
Mini dessert	8
Coca-cola	5

VEG	45
Dal	
Paneer grilled in tandoor	
Curry	
Basmati rice	
Mango salad	
Naan bread of your choice: traditional, buttery or garlic	
Additions to the set:	
Paneer cheese portion	8
Mini dessert	8
Coca-cola	5

GRANDMA'S SPECIAL -	43
- CHOLE BHATURE	
New!	
Aromatic chickpea curry, pickles and one big, crackled, puffy puri bread. This is a family recipe.	
*Ask the staff about the availability of this dish, possibly also outside lunchtime	



Please be advised that we do not split bills for groups exceeding 6 people. A 10% service charge will be applied for groups of more than 10 people. Reserve a table online at www.masala-grill.pl or by phone at 691-844-988.

ALCOHOLIC DRINKS

MANGO BATIDA	300 ml	34
Signature drink! Brazilian vodka Cachaca Canario, mango fruit purée, pineapple juice		
MASALA ROCKS	250 ml	33
Vanilla vodka, strawberries liqueur, strawberries, lemon juice		
APEROL SPRITZ / HUGO SPRITZ	300 ml	35
LONG ISLAND	300 ml	37
Wyborowa vodka, Havana Club rum, Olmeca tequila, Seagram's gin, Triple Sec liqueur, Coca-Cola		
DRINK OF THE DAY	250 ml	37
Please check availability with your waiter		

BEER

DRAFT BEER	
Pilsner Urquell	
Pilsner Urquell draft beer is poured in three ways	
0,3 l	16
0,5 l	19

BOTTLED BEER	
Golden Wheat	
Dark Mild	
Red Lager	
0,5 l	18

Non-Alcoholic Beer	
Lech 0% 0,33 l	16
Golden Wheat 0%	19
IPA 0% 0,5 l	19

INDIAN BEER 4,8% 0,33 l	19
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CRAFT BEER FROM LOCAL BREWERIES* 0,5 l	22
*Ask your waiter for details	

BEER JUICE	2
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ALCOHOLS 40 ml

Rum	18
Old Monk Rum, 7-year old Indian rum	
*Please ask the staff for availability	

Vodka	18
Dwór Sieraków Superior	19
Dwór Sieraków with Pepper	17
Finlandia	

Gin	
Bombay Sapphire	16

Tequila Silver / Gold	16
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Whisky	
Jack Daniel's	18
Chivas Regal	20

Whiskey	
Single Malt Glenfiddich 12yo	27
Macallan 12yo	39
Cardhu 15yo	25

Okowita Frant Poland	28
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Grappa	
Moscato Nonino Italy	26
Reserva del Piemonte 5yo	25

WINE

125 ml glass / 750 ml bottle

SPARKLING	
Italy / Montelliana Prosecco Spumante / semi-dry	22 / 110
Spain / Cava Palau Semi Seco / semi-dry	22 / 110

WHITE	
Poland / Winnica L'Opera Halka / semi-dry	26 / 140
Poland / L'Opera Sol Sol / dry	29 / 160
Spain / Marieta Albarino Semi Seco / semi-dry	27 / 150
Spain / Secastilla Granacha Blanca / dry	160
Spain / Vina Hermosa Blanco Semidulce Santalba Rioja / semi-sweet	26 / 140
Germany / Anselmann Riesling Classic / dry	140
Germany / Villa Wolf Gewurztraminer / dry	160
France / Petit Chablis 2022 / dry	230
Uruguay / Garzón Viognier de Corte / dry	200

ROSE	
Georgia / Georgian Valleys Alazani Valley rosé / semi-sweet	27 / 150
Spain / Marieta Mencia Rose / semi-dry	27 / 150

RED	
Israel / Mount Hermon Red/ dry	210
Chile /Veramonte Carmenere Reserva Organic/ dry	29 / 160
Spain / Cerro Anon Rioja Reserva 2018 / dry	180
Italy / Maestro Primitivo / semi-dry	25 / 130
France / Roche de Belanne Merlot / semi-dry	26 / 140

HOUSE WINE	21 / 58 / 110
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ALCOHOL FREE	
Germany / dr. Loosen / Riesling / semi-dry	20 / 100
Germany / dr. Loosen / Riesling / sparkling semi-dry	21 / 110



Download our menu to your phone!